

## DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
1	POTABLE WATER	06	0	No	
	THE HALOGEN TEST KIT WAS OUT OF CALIBRATION AND NO CALIBRATION STANDARDS WERE AVAILABLE TO CHECK THE UNIT.				
2	POTABLE WATER	08	0	No	
	THE NEW PIPING THAT WAS INSTALLED IN THE ENGINE ROOM WAS NOT STRIPED BLUE.				
3	POTABLE WATER	08	0	No	
	THERE WERE NO RECORDS AVAILABLE ON THE VESSEL AS TO THE RESULTS OF THE REDUCED PRESSURE PRINCIPLE BACKFLOW PREVENTER TEST.				
4	GALLEY	21	1	No	
	THERE WERE DIFFICULT TO CLEAN GAPS BETWEEN THE ICE MACHINE AND THE TRAY STORAGE RACKS AND ALSO BETWEEN THE RACKS AND THE BULKHEAD.				
	<b><u>Until a more suitable place can be located for the storage of these racks closer monitoring of cleanliness will be administered.</u></b>				
6	GALLEY	27	0	No	
	THE SIDE OF THE ICE MACHINE AND THE BULKHEAD AROUND THE TRAY STORAGE RACKS WERE SOILED WITH GREASE AND DUST.				
7	GALLEY / WALK-IN FREEZER	16	0	Yes	
	TWO CONTAINERS OF OPENED ICE CREAM WHERE NOT LABELED WITH THE DISCARD DATE.				
	<b><u>Our standard operating procedure is to label any and all packaged items that have been opened. New procedure implemented...a galley steward has been added to the galley to assist in monitoring all sanitation issues.</u></b>				
8	GALLEY	20	0	No	
	THE MICROWAVE OVEN DID NOT MEET THE NATIONAL SANITATION FOUNDATION (NSF) STANDARDS FOR DURABILITY.				
	THE MICROWAVE OVEN WAS LABELED "COMMERCIAL" BUT NO NSF APPROVAL LABEL WAS FOUND.				
9	GALLEY	26	3	Yes	
	NUMEROUS PREVIOUSLY CLEANED OMELETS PANS WERE FOUND STORED IN THE OVEN AND WERE SOILED WITH FOOD RESIDUE.				
	<b><u>The new procedure regarding the care of omelet is as follows...In order to properly sanitize yet protect the cooking surface of the pans the chef in charge of egg cookery will personally hand wash the pans through the "three sink method".</u></b>				
10	GALLEY	28	0	No	
	THE OVEN GRATES WERE FOUND STORED NEXT TO THE OVEN SETTING ON THE DECK.				
11	GALLEY / POTWASH AREA	24	0	Yes	
	WATER PITCHERS WERE FOUND IN THE SANITIZE SINK. THE NUMEROUS OF THE PITCHERS WERE NOT IN CONTACT WITH THE SANITIZE SOLUTION.				
	THE SANITIZE SOLUTION IN THE SINK WAS AT A CONCENTRATION OF GREATER THAN 200 PPM.				
12	GALLEY / DISHWASH	22	0	No	
	THE PRESSURE GAUGE OF THE FINAL SANITIZE RINSE INDICATED A PRESSURE OF 50 PSI.				
13	MAIN GALLEY / DISHWASH	22	0	No	
	THE DATA INFORMATION ON THE DISHWASHING MACHINE DID NOT INDICATE THE FINAL RINSE PRESSURE OR THE MAXIMUM CONVEYOR SPEED.				
14	DRY STORAGE AREA	19	2	No	
	THERE WERE NUMEROUS ORIGINAL CONTAINERS OF FOODS, CHOPPED NUTS, COCOA POWDER, CORN MEAL, AND PASTA THAT WERE OPEN. PLASTIC WRAP WAS USED TO TRY AND SEAL THESE PACKAGES.				
	<b><u>All packages opened and stored in the food holds are to be labeled and stored in a container which has a properly fitting lid.</u></b>				
15	DRY STORAGE AREA	19	2	No	
	THE EXTERIORS OF NUMEROUS CONTAINERS IN THE AREA WERE SOILED WITH A BLACK FILM, MOST LIKELY SOOT.				

**These containers have been cleaned and sanitized.**

16 DINING ROOM

36

0

No

THE LIGHTS NEAR THE STARBOARD CABINET WERE NOT SHIELDED. IT WAS STATED THAT OPEN BOTTLES OF WINE WERE PLACED THERE DURING MEAL SERVICE.

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9/5/02

NANTUCKET CLIPPER

**DETAILS OF INSPECTION VIOLATIONS**

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
17	LOUNGE	25	1	No	
THE WIPING CLOTH WAS STORED ON THE COUNTER NOT IN THE SANITIZE SOLUTION.					
<b><u>Corrected and communicated to the entire staff.</u></b>					
18	LOUNGE	25	1	No	
A TOWEL WAS USED TO KEEP THE MIXING CUPS FROM SLIDING THE TOWEL WAS WET.					
<b><u>Corrected and communicated to the staff</u></b>					
19	GENERAL COMMENT	*	0	No	
THE RECORD KEEPING FOR THE POTABLE WATER WAS EXCELLENT.					
20	CORRECTIVE ACTION STATEMENT	*	0	No	

IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE] .

